

MANUFACTURING MILK LAW OF 2001 (EXCERPT)
Act 267 of 2001

288.697 “Pasteurization” and “pasteurized”; temperature and time relationships.

Sec. 137. The terms "pasteurization", "pasteurized", and similar terms mean the process of heating every particle of milk or dairy products to at least the temperature and time relationships given in this section as follows or by any equivalent process approved by the federal food and drug administration and accepted by the department for that purpose:

Minimum Vat Pasteurization Temperature and Time Standards

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| Whole milk; skim milk; cheese milk; whey; other products with less than 10% butterfat or without added sweeteners | 145°F (63°C) | 30 min |
| Cream; condensed products; other products with 10% or more butterfat or with added sweeteners | 150°F (66°C) | 30 min |
| Eggnog; frozen dessert mix | 155°F (69°C) | 30 min |
| Cream for butter making | 165°F (74°C) | 30 min |
| Milk or cream for plastic or frozen cream | 170°F (77°C) | 30 min |

Minimum High Temperature Short Time (HTST),

Higher Heat Short Time (HHST) and

Aseptic Pasteurization Temperature and Time Standards

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| Whole milk; skim milk; cheese milk; whey; other products with less than 10% butterfat or without added sweeteners | 161°F (72°C) 191°F (89°C) 194°F (90°C) 201°F (94°C) 204°F (96°C) 212°F (100°C) | 15 sec 1.0 sec 0.5 sec 0.1 sec 0.05 sec 0.01 sec |
| Cream; condensed products; other products with 10% or more butterfat or with added sweeteners | 166°F (75°C) 196°F (92°C) 199°F (93°C) 206°F (97°C) 209°F (99°C) 217°F (103°C) | 15 sec 1.0 sec 0.5 sec 0.1 sec 0.05 sec 0.01 sec |
| Eggnog; frozen dessert mix | 175°F (80°C) 180°F (83°C) | 25 sec 15 sec |
| Cream for butter making | 185°F (85°C) | 15 sec |
| Milk or cream for plastic or frozen cream | 190°F (88°C) | 15 sec |
| Ultra-pasteurized products | 280°F (138°C) | 2 sec |

History: 2001, Act 267, Eff. Feb. 8, 2002;—Am. 2008, Act 147, Eff. June 27, 2008.